

2015-10

Ox : Lunch Menu

Ox, Belfast

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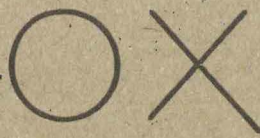


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OX Autumn Menu 5 Course £45 (Wine Pairing £25)

OX Vegetable Menu 5 Course £40 (Wine Pairing £25)

The entire party must order the tasting menu.

Lunch menu

2 Course £16

3 Course £20

Starter

Beetroot soup

Salmon tartare, radish, verbena, avocado

Celeriac, beef rillettes, mushroom, nasturtium

Add a matching glass of wine £7.00

Main

Cod, fennel, sea lettuce, olive, Paimpol beans

Rademon Estate pigeon, chicory, aubergine, purple cauliflower

Onion galette, beetroot, truffle, Comté

Add a matching glass of wine £8.00

Dessert

Red fruit, pistachio, jasmine, candied lime

Assiette of chocolate, viola, caramel, cherry

Young Buck, Pont l'Évêque, fermented celeriac, crisp bread

Add a matching glass of wine £8.00

Our dishes may contain nuts. Please advise your server of any allergies.

A discretionary service charge of 10% will be added to your bill. Distributed entirely to staff.